

## Almond Roca

3/4 cup toasted , chopped almonds  
1 cup light brown sugar  
1 cup = 2 sticks of real butter  
1 cup = 6 oz. ( Milk Chocolate ) chocolate  
chips...not regular

Butter a 7x11 " pan , sprinkle 1/2 nuts on  
bottom of the pan.

Heavy Saucepan, over ( medium/ high )  
heat melt butter, then add the brown  
sugar...stir until a gentle  
boil. Reduce heat to (medium ) cook until  
300 degrees - hard crack stage....use  
candy thermometer

\*\*note...if it goes over 300 it will not set....\*\*  
Pour hot mixture over the almonds in the  
buttered pan.

Pour the Milk Choc Chips over the top, let stand for a 1-2 minutes to melt.. Once melted use a spatula to spread them over the top evenly. Sprinkle remaining chopped almonds over the melted chocolate. Let set...Use a sharp knife to break the Almond Roca into pieces...

Store in a Airtight Container